



Soft tub is more comfortable and keeps water warmer longer.

**MORE COMFORTABLE TO SIT, LIE IN;  
KEEPS WATER HOT FOR UP TO AN HOUR**

## World's First "Soft" Bathtub

Like to stretch out and soak in a hot tub of water after a tough day? A Seattle firm is offering a new "soft tub" that lets you do just that since it's wider and deeper than most other tubs, insulates the water to keep it hot longer and is soft enough to relax in comfortably.

The secret behind the soft tub is an inch of foam insulation between the outer fiberglass shell and the inner vinyl lining. The vinyl makes the tub comfortable to lie or sit in while the insulation provides a cushioning effect and helps to keep the water hot for up to an hour.

"The main idea behind our tub is to provide comfort, safety and luxury," explains Scott Bortz, founder of The Soft Bathtub Co. "In a regular tub, you can't sit comfortably for long. Also, the water cools very fast. But in our tub, hot water makes the vinyl liner soft and supple and the water stays hot for up to an hour."

Bortz is selling three models of his soft tubs. The New Standard is 60 by 32 by 18 in. (This compares to a regular tub of 60 by 30 by 14 in.) The second model is the Soaking Tub which is 60 by 36 by 20 in. Finally,

there is the Double-Wide which is 72 by 48 by 22 in. "The Double-Wide is big enough for at least two people," Bortz explains.

All this comfort and convenience doesn't come cheaply, though. Prices start at \$875. The higher priced models Bortz sells include whirlpools. Bortz says at least 70% of his customers order whirlpools and the most popular model by far is the Double-Wide.

The soft tub is available in 40 colors. The vinyl surface cleans easily with a non-abrasive cleanser. Bortz expects the tubs to last many years with normal care. "The insulating urethane foam is the type used to upholster furniture, so it's tough enough to last for a long time," he says.

Bortz is setting up distributorships. Plumbing contractors or individuals can also order soft tubs through the company direct.

For more information, contact: FARM SHOW Followup, The Soft Bathtub Company, P.O. Box 81125, Seattle, Wash. 98108 (ph 206 767-3040).

## BOOK TELLS HOW TO MAKE SAUSAGE LIVERWURST, CORNED BEEF, AND MORE

## Butcher, Process Your Own Meat

Whether you're a lifelong home butcher or a first-timer, you'll learn something from a do-it-yourself course developed by extension specialists at Pennsylvania State University.

The nine-lesson course, pulled together into a just-published "how to" book entitled "Dressing and Curing Meats", includes complete information on the best ways to slaughter, dress and cure cattle, hogs, sheep and poultry, as well as the location of different cuts and how to prepare them for the table. There's also in-

struction on the most up-to-date methods for curing and handling variety meats and detailed information on making such delicacies as sausage, liverwurst, corned beef, dried beef, headcheese and more. It also helps you make use of other animal products with secondary processes, such as lard rendering.

Cost of the "how to" butchering book is \$5.75, including mailing.

For more information, contact: FARM SHOW Followup, Butchering Book, Box 5000, University Park, Penn. 16802.

# FARM SHOW

**New  
Products  
Especially For  
Women And The  
Farm, Ranch  
Home.**

## Make Yourself Some Sunflower Butter

Peanut butter, that favorite of American kids for the last 50 years, may soon have a new competitor. It's sunflower butter or sunbutter.

Commercial companies are still developing and testing the product. But, if you want to get a head start on them, you can make your own sunbutter. Here's the process, as described by Rhoda Falk, home economist at North Dakota State University:

1. Buy unroasted, unsalted sunflower kernels. Two cups of kernels will make about 1 cup of sunbutter.

2. Spread the seeds on a cookie sheet and place them in the oven at 300° F. for 30-40 min. They should be light brown after roasting.

3. Grind the roasted seeds in a food processor for 10 min. First, the seeds will be a fine powder that becomes a butter as the oils blend in. Scrape the sides down as the mixture thickens. (A blender will not do the job as well, but may work if necessary.)

4. Season with up to 1½ tsp. salt and 3 tablespoons of sugar per lb. of butter. You may wish to substitute corn syrup for sugar.

5. Cool and store in a jar in the refrigerator. The oils may become rancid at room temperatures.

Falk doesn't advise using salted kernels. She suggests making only a half pound at a time, and cautions against using a blender because you might burn out the motor.

Sunbutter can be used as a spread just like peanut butter, and it can be substituted in most recipes for peanut butter. Falk warns, however, that some foods turn olive green when sunbutter is substituted for peanut butter. This can be corrected, she says, by adding one or two tsp. of lemon juice to a recipe using sunbutter.

For more information about recipes being tested, nutritional value of sunbutter, and other related questions, contact: FARM SHOW Followup, Rhoda Falk, College of Home Economics, Food & Nutrition Dept., North Dakota State University, Fargo, No. Dak. 58105 (ph 701 237-7487).

### Sunbutter cookies

¼ cup vegetable shortening  
¼ cup butter or margarine  
½ cup sunbutter  
½ cup sugar  
½ cup firmly-packed brown sugar  
1 egg

1½ cups flour  
½ teaspoon baking powder  
¾ teaspoon baking soda  
¼ teaspoon salt (optional)  
Makes 3 dozen.

Combine shortening, margarine or butter, sunbutter, sugars and egg. Mix thoroughly. Blend together dry ingredients. Stir into sunbutter mixture. Chill one hour. Roll chilled dough into walnut-sized balls. Place on lightly-greased baking sheet and flatten with fork. Bake in 375° F oven for 10 to 12 minutes.

### Sunbutter bars

½ cup sugar  
½ cup light corn syrup  
1 cup sunbutter  
3 cups corn flakes  
1 6-oz. pkg. chocolate chips  
1 6-oz. pkg. butterscotch chips  
Makes 3½ dozen bars.

Combine sugar, syrup and sunbutter; heat in a double boiler until melted. Add corn flakes and spread in a buttered pan. Melt chips in double boiler. Spread on top of bars and cool thoroughly.